

FRESH NATIVE SAUSAGE (PURE)

INGREDIENTS

Meat Material:

Pork, Lean, ground	700 grams
Pork backfat, cubed	300 grams

Curing Mix:

Salt, refined	½ tablespoon (6.0 grams)
Curing salt	½ teaspoon ((2.0 grams)
Phosphate	1 teaspoon (3.0 grams)
Water	¼ cup (62.5 grams)

Seasonings/Spices:

Sugar, refined	4 tablespoons (40 grams)
Black pepper, ground	½ - 1.0 tablespoon (2.5-5.0 g)
Soy sauce	2 tablespoon (18 grams)
Vinegar	2 tablespoon (18 grams)
Anisado Wine	2 tablespoon (24 grams)
Garlic, chopped	2 tablespoon (22 grams)
Monosodium Glutamate (MSG)	½ teaspoon (2.0 grams)

Packaging Materials:

Natural hog casing or collagen casing
Polyethylene bag, 6 inches x 8 inches (for ½ kg. package)



PROCEDURE FOR FRESH NATIVE SAUSAGE:

1. Select good quality raw materials.
2. Separate lean meat from fat.
3. Grind lean meat, cube back fat.
4. Measure/weight all ingredients, separating curing ingredients and seasonings.
5. Mix the curing ingredients, separating curing ingredients and seasonings.
6. Add the rest of the ingredients.
7. Mix until tacky.
8. Cure at room temperature for 8-10 hours or at refrigerator temperature for 1-2 days.
9. Stuff in casing and link to desired length.
10. Pack in polyethylene bags.
11. Store in freezer.
12. To cook, add a small amount of water and a pinch of salt, boil until water have evaporated, add cooking oil and fry.

Yield (Production) 1.2 kilos



FRESH NATIVE SAUSAGE (EXTENDED/COMMERCIAL)

INGREDIENTS

Meat Material:

Pork lean, ground	500 grams
Pork backfat	200 grams

Extenders:

Textured Vegetable Protein (TVP)	½ cup (75 grams)
Water for hydration	1 cup (225 grams)
Isolated Soy Protein (ISP)	2 tablespoon (6.0 g)
Water for hydration	¼ cup (24 grams)

Curing mix:

Salt, refined	1 tablespoon (12 grams)
Curing salt	½ teaspoon (2.0 grams)
Phosphate	1 teaspoon (3.0 grams)
Water	¼ cup (612.5 grams)

Seasonings/Spices:

Sugar, refined	¼ cup (40 grams)
Black pepper, ground	1 tablespoon (5.0 grams)
Soy sauce	2 tablespoon (18 grams)
Vinegar	2 tablespoon (18 grams)
Anisado Wine	2 tablespoon (24 grams)
Garlic, chopped	2 tablespoon (22 grams)
Monosodium Glutamate (MSG)	½ teaspoon (2.0 grams)

Packaging Materials:

Natural hog casing or collagen casing
Polyethylene bag, 6 inches x 8 inches (for ½ kg. package)

PROCEDURE FOR EXTENDED (COMMERCIAL) NATIVE SAUSAGE

1. Select good quality raw materials.
2. Separate lean meat from fat.
3. Grind lean meat and cube backfat.
4. Measure weigh/ingredients.
5. Hydrate ISP and TVP, set aside.
6. Add meat to curing mix; mix until tacky.
7. Add hydrated ISP and TVP and mix well.
8. Cure at room temperature 8-10 hrs. and at refrigerator temperature
9. Stuff in fresh (hog) or collagen casing.
10. Link.
11. Package in desired weights.
12. Freeze.

Yield (Production) 1.4 kilo

PURE TOCINO

INGREDIENTS

Meat Materials:

Pork Ham (pigue) or picnic (Kasim)
or portions with fat 1,000 grams (1 kilo)

Curing Mix:

Salt, refined 1 tablespoon (12 grams)
Curing salt ½ teaspoon (20 grams)
Phosphate dissolved in
Water 1 teaspoon (3.0 grams)
¼ cup (62.5 grams)

Seasonings/Spices:

Sugar, refined 9-12 tablespoon (90-120 g)
Garlic, chopped 1.0 tablespoon (11 grams)
Anisado Wine 2 Tablespoon (24 grams)
Pineapple Juice ¼ cup (64 grams)
Food color* as desired
Monosodium
Glutamate (MSG) ½ teaspoon (2.0 grams)

Packaging Materials:

Polyethylene bag, 6 inches x 8 inches (for ½ kg.
package)
Ordinary plastic 8 inches x 11 inches

* Mix 1 cup cooled, boiled water plus 1.0 teaspoon
food color powder

PROCEDURE FOR MAKING PURE TOCINO

1. Select good quality raw materials.
2. Trim and weight meat.
3. Slice meat ¼ inch thick.
4. Measure/weigh all the ingredients.
5. Mix the curing ingredients with the meat.

6. Add the seasonings and spices.
7. Mix until well blended.
8. Cure either at room temperature for 8-10 hours or refrigerator temperature for 1–2 days.
9. Package in polyethylene bags of desired weight.
10. Cook with a small amount of water and cooking oil. Allow water to evaporate and fry in oil or store in freezer for 2-4 months, or in refrigerator for up to 1 week.

Yield/Production: 1.25 kilos

Source:

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How to Make Fresh Native Sausage *and* Pure Tocino

